

Valentine's Day

♥ MENU ♥

WITH THE GEORGE OF PIERCEBRIDGE

Starter Course

French onion soup
With a parmesan crostini

Richmond farmed pork and apple terrine
Pineapple and mustard seed jam

Mrs Bells blue cheese and red onion tartlet
Burnt onion and heritage tomato chutney

Scotch egg of black pudding and free-range duck egg
Spring vegetable piccalilli

Antipasti sharing board

A selection of cured meat and locally sauced cheeses with our own onion and heritage tomato chutney

Main Course

Corn fed French trimmed chicken breast
Sous vide smoked pancetta, pineapple pure, handmade dauphine potato and port jus

Pan seared cod loin
Yorkshire pea risotto, confit duck egg yolk and a parmesan crisp

Chargrilled sirloin of beef
Handpicked wild mushroom, heritage tomato chutney and a red wine reduction

Served with a selection of seasonal vegetables

Pan fried salmon
Roasted baby root vegetables, sweet potato puree and a béarnaise sauce

Aubergine and courgette tagliatelle
Vine cherry tomato and wild

Dessert Course

Yorkshire lemon tart
Lemon gel, lemon tuille, home grown minted ice cream and a shortbread crumb

Home grown rhubarb and mint crumble
Lightly poached rhubarb in a champagne reduction topped with a shortbread crumb

Chocolate and caramel pudding
Caramelised bananas, banana sherbet, salted caramel ice cream

Stem ginger and pineapple Panacota
Stem ginger ice cream, poached pineapple squares and a shortbread crumb

George sharing board
Chocolate dipped strawberries, mini crème brulee, Chocolate jaffa square, chocolate orange brownie, salted caramel and chocolate milkshake